A TREATISE ON PIES.

Some Weil-Tried Recipes and Hints on Making Them.

It is said that pies originated with the Yankees. Be that as it may, it is a well-known fact that as a general rule they understand how to make them so they fill all the requirements of taste and digestibility. The writer learned from a Yankee-her mother, and has a sufficient amount of self appreciation to realize that, although unable to make every variety known to woman or receipe books, she is not unskilled in the art of making a sufficient number of generally liked pies.

Some recipes give an extended list of directions as to how to make the crust, and endeavor to impress upon womankind the necessity of "being all day about it" by doing thus and so with puff paste, finishing with the injunction to place the paste in the refrigerator over night. But the crowning insult to common sense is the way in which we are told to prevent the pie from running over in the oven. We are to place the top crust on, press it down a bit, and then bind the edges with a strip of muslin, pressed into the dough a little. We are not, however, instructed to take the pie to the machine and sew it around the edge. Nor are we told whether we are to "chew the rag," when the pie is served. I should think one would feel very much like it.

A CRUST. which can be quickly prepared and is short and tender is best appreciated by the average house keeper. Such an one is made by sifting a scant quart of flour in a basin, adding I tea cup of shortening, and I tea cup of cold water, after the shortening has been make three pies. Do not mix in all the flour possible, as for bread, or your crust will be hard and dry. Take out on your board only enough for one crust, and learn to roll it round the first time trying, as, up to a certhe less flaky it will be.

We will first make an

as they are as easy to make as any and equally easy to spoil in the making. Line your pie tin, and cut off the edges. Use tart apples when possible, as the are much the best. Do not slice in regular shaped large slices, but rather in small ones, as more fruit can thus be placed in the tin. Fill above the level of the tin at least half an inch. Sweeten (well and dust generously with any preferred spice, though cloves probably less trouble than pumpkin, and is less gives the best result. If the apples watery and consequently richer. are not very juicy, add from one to Steam the squash as for table use. three teaspoonfull of water, as needed Scrape from shell and mash. About and do not omit to dot the filling with five or six bits of butter the size of a hazle nut, as so doing adds much to the flavor of the pie. Put on the top crust and again trim the edge. The top crust should have an jopening to Four over a part of the milk to be premit the steam to escape, but it used, and pass the pulp through a should not be too large, as some is needed to help cook the fruit. With repeat until only the shreds of the a little practice and a deft turn of the wrist you can cut a stem for a grace ful fern leaf, which, by the way, should not be cut entirely through the the crust its entirs length, or as it bakes it will spread open too far.

slits representing leaves for the stem. A little exercise of your "gumption" will enable you to press the edges of prize, which was an excellent pumpyour crust together in a pretty pat- kin pie. tern which will prevent the juice escaping. Our grandmothers pressed a key around the edge, but there are only, less flour is required unless the quicker fand more attractive ways fruit is very juicy. Cut the plums in than that, only they are so hard to ex- fourths, as the tin will then hold more plain in writing.

BLACK-BERRY PIE.

Fill under crust with berries. Add sugar, and if wild berries are used more sugar is required than for tame. Sprinkle the sugar quite liberarly with . flour. Raspberry pie is made in the same manner. Do not make the mistake of putting the flour in the bottom of the pie, next the crust, for it will surely be a sticky, salvy mess, and will not boil up through the pie and thicken the juice as it is meant to do.

in making CUSTARD PIE

don't be saving of your eggs, if you

don't want a "stingy" ple to be the result. Some people take about one egg, several spoons full of flour and a little milk, and when the pie is baked the filling and the crust are so near the same color it is difficult to tell where one ends and the other commences, and it tastes flatter than it looks. A poor custard pie is worse than none at all, for every one knows they can be well made. One which, as my John says, "you can bite into untill your nose tonches," is made by filling a more than usually deep pie tin with the following mixture. At least four eggs, and it is better, well teacup of sugar (always the granulated) any a goodly pinch of salt not half teaspoonful full, but "just lough," as the old negress said: Flavor with cinnamon or nutmeg, fill your crust which must not be

up all over the top. If your mixture does not quite fill your tin, add a little more milk after you have placed the ple in the oven stir carefully, so as to mix the egg. etc., and yet not

disturb the crust.

The most delicious

baked first, and place in oven where

the crust will set quickly. Then re-

move to a cooler corner, as a custard

or cream pie should not be allowed to

boil violently or the water in the milk

will separate and your pie will be wat-

ery. The crust should be well baked

before the filling is entirely done.

When done the pie will be rounded

CREAM PIE one ever ate is made in the following manner, which must be closely follewed, as with this pie more depends on the mixture than ought else: Butter the size of hen's egg; 1 tea-

well mixed with the flour. This will cup white sugar; cream thoroughly, then add I heaping tablespoonful of flour, and again thoroughly mix; 1 egg, broken on top of all and stirred smooth. Do not beat the egg, but simply stir it well into the other ingredients. Now add the cream from tain limit, the more crust is mixed one common sized pan of milk, and stir until all lumps, if there be any, are removed. The crust for this pie must not be very short, and as the filling is very rich, it should be made in a shallow tin. Do not use more than the one egg, as the flour thickens it sufficiently, and as the cream is so much richer than milk it is not a "cheap" pie. Bake like a custard pie, and do not season. It is obvious that this pie is most often met with in the country.

And now for a good old fashioned "PUMPKIN" PIE.

Only I make mine of squash, as it one teacup full for each pie will be sufficient, and a little more will not hurt, but too much makes your pie seem more appropriate to the second course of the dinner than for a dessert. coarse wire sieve. Add more milk and squash remain. Use two eggs for each pie, and i cup of white or brown sugar, a pinch of salt and 1 teaspoonful each of cloves, cinnamon and all spice, less of nutmeg and a little ginger if liked. Bake the same as custard pie. Pump-Now with the end of the knife make kin may be substituted for the squash. The winter once knew an expert whist-player to try for the booby

PLUM PIE.

Make about the same as berry ples,

CHERRY PIE.

Is a first cousin to berry pie, and is treated accordingly. Rhubarb ditto. How do I make mince pie? I don't make them at all, and as I am constitutionally and theoetically opposed to her good spirits have taken flight. It them I don't even know how. But my mother can make them that would ruin the digestion of a saw-mill, as it is a well-known fact that the better a tion regulates and promotes all the promince pie tastes the more apt it is to digestion, enriches the blood, dispels injure your stomach. They remind aches and pains, melancholy and nervme of the tricky man who looks smilingly up into ones face the while he is meditating how to "do you up." Did you ever hear of an

both my grand mothers called it and never saw one "away from home." I mean, when I was away from home It is a sort of baked apple dumpling, I guess and it won't be good unless you use apples that are tart and stew very quickly. Find you a two quart basin and grease it. Now just cover the bottom with water. Slice your apples to a medium fineness and put in a layer three-fourths of an inch deep. Sweeten with sugar sprinkled over, then cloves and butter the same as for apple pie. Cover with a thin layer of batter made as follows: Onegg well beaten; one teacup sweet seaten. Add one pint of milk, a scant milk and two table spoons rich cream; one heaping tablespoon sugar; onehalf teaspoon salt; flour sufficient to make the consistency of thick pancake batter, and three rounded teaspoons baking powder. Then another layer of apples as before, then batter until you have three of each. Bake 45 minutes in a slow oven, and serve bot with rich cream. It improves the batter to add a generous s prinkling of cloves as a seasoning. And, by the way this same recipe, minus the cloves, of course, makes excellent 'muffins," as the good man will probably call them, for they are very light.

> And do you know that a MEAT PIE

affords an excellent means for converting the remnants of an oven or kettle roast into a most savory dish. Cut the meat fine, add water and any gravy that may be left, and season with salt and pepper and a little minced onlon if liked. Thicken with flour, as for a "stew." Remove the basin from the stove, and prepare a crust similar to biscuit, only it can be a little shorter. If you are an ex perienced cook you can guess at the proportions, for it takes only a little. half the size of a hen's egg, not quite one level teaspoon baking powder, and then just enough milk to mix. Flour turn out on it. Treat exactly like of your basin. Lay it atop of the meat and gravy and place in hot oven. day. Bake it a nice brown, and if you don't like it when done it will be because your crust was too hard or too soft, in which case, try again.

The following CHICKEN POT PIE

case will prove to be dumplings as counts the shooting was malicious light as the feathers the fowl had so and without provocation. lately parted with, and when you take the cover off you'll think you've uncovered a nest of downy yellow chicken or any kind of fresh meat: table spoons of flour and I heaping teaspoon baking powder and a pinch of salt. Beat 1 egg thoroughly and add to it sufficient milk to make the

## Woman's Realm

MAKE THE HOME A BLESSING.

The Love of Children is Innate in the Heart of every True Man and

All that is beautiful and lovely in woman, finds its climax in motherhood. How often we find among our American women that longing for the prattling voice, the idol of their waiting hearts. It is a natural instinct, this yearning of the heart for offspring; yet the wife hesi-tates to talk with the family physician on this delicate subject. A good way to do is to send for "The People's Medical Adviser," 1000 pages, profusely illus-trated (wood-cuts and colored plates). Sent on receipt of 21 cents in stamps, for postage and wrapping only, if you address the World's Dispensary Medical Association, Buffalo, N.Y. The reflections of a married woman are not pleasant if she be delicate, rundown, or debilitated. She feels "played out." Her smile and Her smile and

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those disorders, weaknesses and derange-ments incident to womanhood,

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> "Hood's Sar changed sickness to health, gloom to sun-No pen can describe what I suffered. I was deathly sick, had sick headaches every few days and those terrible tired, despondent feelings, with heart

over my heart and resting. In fact, it would almost take my breath away. I suffered so I did not care to live, yet I had much to live for. There is no pleasure in life if deprived of health, for life becomes a burden. Hood's Sarsaparilla does far more than advertised. After taking one bottle, it is sufficient to recommend MRS. J. E. SMITH, Beloit, Iowa.

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flour into a stiff batter that will drop readily from the spoon into the kettle after meat is ready for table by seasoning and gravy thickened. Cover tightly and steam 20 or 25 minutes. Be sure and have plenty of the gravy to commence with, as on no account must the cover be lifted until at least the 20 minute mark is reached. This s sufficient for six persons.

Grant County Murder.

News of another Grant county tragedy comes from the northwestern portion of the county. The Dayville mail carrier gives the information I make mine by using about one tea that a Frenchman named Martin fornia, 5,000 in West Virginia, 500 in cup sifted flour, rubbing in butter Morin, who had been herding sheep until recently, had shot and instantly killed a sheepman named Billy Wilson, near Rock Creek. The tragedy your molding board well, and then occurred last Friday while the two men were riding horses a few rods biscuit dough, rolling out to the size from the main traveled road, and the unfortunate Wilson was buried Mon-

Only meager particulars could be trial of the Frenchman was in progress before Justice Cowan, of Rock Creek, and the paisoner will doubtless be brought to the county seat and must be followed to a dot, and in that committed to jail, for from all ac-

Wilson was shot in the back th ball passing through the heart and coming out at the breast. It seems chickers. This recipe is good with that he was riding away from his murderer, and, as if expecting to be Sift together 3 times, 8 rounding shot at, was in a stooping posture, The Frenchman immediately surrendered himself to the authorities, but Mr. Valade was not informed whether or not he made any statement in relation to his murderous

A Sorrowing Canine.

George Bartley has been the owner of a playful little black kitten and a large English mastiff dog. The two played happily together, rolling around the floor much to the amusement of many. The dog in a most playful mood was too rough for the kitten. His paw came down on the kitten's back, knocking all the play out of it for this world. The dog appeared to realize what he had done and would not be comforted all day, -Astoria News.

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Twenty thousand votes distributed in six states would have elected Bryan. He only needed 1,500 in Cali Kentucky, 9,000 in Indiana, 1,500 in Oregon and 1,500 in North Dakota to have given him 225 votes and the election. It was a long way from being a landslide.

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